



THANKSGIVING
dinner feast

RECIPE BOOK

FOR LARGE OR SMALL GATHERINGS

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The Perfect Ranch-Fresh Thanksgiving Dinner

Let's be honest. Thanksgiving dinner is all about the food—the flavors and scents that remind us to be grateful for the bounty on the table and the relationships that make our lives richer. With this book, we've prepared a fresh look at some old favorites we think you'll love!

1. The Main Event: The Turkey

The star of the Thanksgiving table is, of course, the turkey. Larger birds (up to 30 lbs.) will need 6-7 days to thaw in the refrigerator, and smaller birds (15-17 lbs.) need 4 to 5 days to thaw. Season it well with butter, fresh herbs, and spices, and don't forget to baste it for that perfect golden-brown finish. And whatever you do, remember to make a rich, savory gravy from the pan drippings or backbone for an extra flavor. See our recipes below for crowds of 10 or 20!



Ways to Prepare Your Turkey:

- **Whole Roasted Turkey:** Classic and perfect for large gatherings.
- **Spatchcock Turkey:** A turkey with its backbone removed and butterflied that cooks more quickly and evenly.
- **Gravy:** Gravy adds flavor and can help if your turkey is dry. Plus, it's divine with a slice of sourdough bread the next day.

2. Savory Sides

We don't know about you, but we look forward to the side dishes as much as we love the turkey. We've provided fresh looks at the essentials:

- **Mashed Potatoes:** Warm the heart, fill the tummy, and are the perfect receptacle for gravy.
- **Stuffing (or Dressing):** Stuffing is a must-have. It is usually made with bread, herbs, vegetables, and sometimes sausage or dried fruit, and it may be cooked inside the turkey or in a separate dish.
- **Sweet Potatoes:** Whether roasted or baked into a casserole topped with marshmallows or pecans, sweet potatoes add sweetness to the meal. We've removed the marshmallows and added a crumb topping that kids and adults will swoon over.

- **Green Bean Casserole:** The classic dish, made with green beans, cream of mushroom soup, and crispy fried onions on top for texture and flavor, is always a fan favorite, but we've taken a fresh look at it.
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3. Condiments and Accompaniments

- **Cranberry Sauce:** Cranberry sauce's sweet and tangy flavors complement the heaviness of the other dishes. You can go traditional with homemade sauce, like our Cranberry Orange Relish recipe below, or stick to canned for your cranberry purists.
 - **Turkey Gravy:** Rich, savory gravy from drippings or backbone is essential for mashed potatoes and turkey.
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4. The Dessert Spread

Save room for classic Thanksgiving desserts. We're all for baking, but it's just as easy to pick up a store-bought pie on your way to Grandma's house:

- **Pumpkin Pie:** The original pumpkin spice, pumpkin pie is made with spiced pumpkin filling and a flaky crust.
 - **Pecan Pie:** Rich, custardy, brown sugary, nutty goodness.
 - **Apple Pie:** The quintessential American dessert.
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5. Drinks

- **Cocktails:** To complement the meal, serve seasonal cocktails like cranberry mimosas, spiked cider, or a festive punch.
 - **Mulled Cider:** Warm-spiced apple cider is a great non-alcoholic option that embodies fall flavors.
 - **Wine:** An excellent white wine like Chardonnay or a red like Pinot Noir pairs well with the variety of flavors on the Thanksgiving table.
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How to Roast the Perfect 30 lb. Turkey

Feeds up to 20 people at 1 ½ lbs. of turkey each or 25 people without skimping and with plentiful side dishes to round out your meal.

Cooking a 30-lb. turkey can seem daunting - it's just so big! Don't worry; we've made this book to help reduce holiday cooking stress!

Ingredients:

- 1 (30 lb.) whole turkey, thawed
- 1/2 cup unsalted butter, softened
- 1/4 cup olive oil
- Salt and freshly ground black pepper to taste
- 2 tbsp garlic powder
- 2 tbsp onion powder
- 2 tbsp fresh thyme, chopped
- 2 tbsp fresh rosemary, chopped
- 2 tbsp fresh sage, chopped
- 4 cloves garlic, minced
- 1 large onion, quartered
- 2 lemons, halved
- 4 celery stalks, chopped
- 4 carrots, chopped
- 4 cups low-sodium chicken or turkey broth
- Optional: fresh herbs for garnish (rosemary, thyme, parsley)



Preparation:

Thaw:

If your turkey is frozen, allow plenty of time to thaw in the refrigerator. A 30-lb. turkey will need 6-7 days to thaw thoroughly. You'll need to make sure the turkey is fully thawed before cooking.

Preheat the Oven:

Preheat your oven to 325°F (165°C), the ideal temperature for roasting a large turkey, to ensure it cooks evenly without drying out.

Prepare:

Remove the giblets and neck from the turkey cavity. Pat the turkey dry with paper towels, inside and out, to help the skin get crispy during roasting.

Season:

Mix the softened butter, olive oil, garlic powder, onion powder, chopped thyme, rosemary, sage, and minced garlic in a small bowl to infuse your turkey with flavor and keep it moist.



Gently lift the turkey's skin from the breast and legs (without tearing it) and spread half of the butter mixture underneath the skin. Rub the remaining butter mixture all over the outside of the turkey.

Generously season the entire turkey (inside and out) with salt and pepper.

Stuff the Cavity:

Stuff the cavity with quartered apple wedges, onion, halved lemons, and a few sprigs of fresh herbs to add extra moisture and flavor to the turkey as it roasts.

Prepare the Roasting Pan:

Scatter the chopped celery, carrots, and fresh herbs in a large roasting pan. Pour 4 cups of low-sodium chicken or turkey broth into the bottom of the pan to help keep the turkey moist and create delicious drippings for gravy. Place the rack over the assembled fruits and veggies.

Truss:

Tie the legs together with kitchen twine.

Roast:

Place the turkey, breast-side up, on a roasting rack set inside the prepared roasting pan.

Insert a meat thermometer into the thickest part of the thigh without touching the bone.

Roast the turkey at 325°F for approximately 4 ½ to 5 hours, or until the internal temperature reaches 165°F in the thickest part of the thigh and breast.

Baste the turkey with the pan juices every 30-45 minutes. If the skin begins to brown too quickly, tent the turkey with aluminum foil to prevent over-browning.

Rest:

Once the turkey reaches 165°F, remove it from the oven and transfer it to a cutting board. Tent the turkey loosely with foil and let it rest for 30-45 minutes to allow the juices to redistribute throughout the meat. Don't forget to reserve the drippings to make gravy!

Carve and Serve:

Carve the turkey by removing the legs and wings and then slicing the breast meat. Serve on a platter and garnish with fresh herbs for a beautiful presentation.

Cooking Tips:

Check Early: While a 30-lb. turkey typically takes 4 ½ to 5 hours to cook, check the internal temperature around the 4-hour mark to avoid overcooking.

Use a Roasting Rack: Elevating the turkey on a roasting rack allows for better airflow and even cooking.

Let It Rest: Resting is key to a juicy turkey, so don't skip the resting period before carving.



Turkey Gravy Recipe Using Pan Drippings

Serves up to 20 people

When roasting a whole turkey, the best way to make a rich, flavorful gravy is by using the drippings from the roasting pan. Here's our turkey gravy recipe using your bird's drippings.

Ingredients:

Pan drippings from your roasted turkey
4 cups low-sodium chicken or turkey broth (or water, if needed)
1/4 cup unsalted butter
1/4 cup all-purpose flour
Salt and freshly ground black pepper to taste
Optional: fresh herbs (such as rosemary or thyme) for extra flavor



Instructions:

Prepare the Drippings:

After roasting your turkey, remove the turkey from the roasting pan and transfer it to a cutting board to rest.

Carefully pour the drippings from the roasting pan into a fat separator or a large bowl. Let the drippings sit for a few minutes so the fat rises to the top.

Skim off the excess fat using a spoon or pour the separated liquid (without the fat) into a measuring cup. You should have about **2-3 cups** of drippings. If you have less, supplement with turkey broth or water to make up 4 cups of total liquid.

Deglaze the Pan (Optional):

If you want to extract even more flavor, place the roasting pan over medium heat on the stove. Add a splash of broth or water to the pan and use a wooden spoon to scrape up the browned bits (fond) stuck to the bottom.

Pour this mixture into the drippings for added flavor.

Make the Roux:

In a medium saucepan, melt **1/4 cup butter** over medium heat.

Once melted, whisk in **1/4 cup flour** to create a roux. Continue whisking for **2-3 minutes** until the roux becomes a light golden color. The roux helps thicken the gravy and give it a slightly nutty flavor.

Add the Drippings:



Slowly pour the reserved turkey drippings into the roux while whisking continuously to avoid lumps. Keep whisking until the mixture is smooth.

Bring the gravy to a simmer and cook for **5-7 minutes**, allowing it to thicken. Add more broth or water to reach your desired consistency if the gravy is too thick.

Season the Gravy:

Taste the gravy and season with salt and freshly ground black pepper to your liking. The drippings are usually well-seasoned, so you may not need much salt.

Other seasonings to consider are Worcestershire Sauce and Liquid Smoke. Add them in small quantities so they don't overpower the other flavors!

Add chopped fresh herbs like thyme or rosemary during the simmering process for extra flavor.

Strain the Gravy (Optional):

If you prefer a smoother gravy, strain it through a fine-mesh sieve before serving to remove any lumps or herb stems.

Serve Warm:

Pour the gravy into a serving dish or gravy boat and serve warm with your roasted turkey, mashed potatoes, and other side dishes.

Tips for Perfect Gravy:

- **Consistency:** If your gravy is too thick, whisk in more broth or water until it reaches your desired texture. If it's too thin, continue simmering until it thickens.
- **Seasoning:** Always taste before adding more salt or pepper, as the turkey and seasonings used during roasting can make the drippings naturally salty.
- **Make Ahead:** If you're preparing a lot of food and want to get a head start, you can make a basic gravy with broth ahead of time and then enhance it with pan drippings once the turkey is done roasting.



Spatchcock Turkey Recipe for a 30 lb. Turkey

Feeds up to 20 people at 1 ½ lbs. of turkey each or 25 people without skimping and with the right side dishes to round out your meal.

Spatchcocking (or butterflying) a turkey is a fantastic way to ensure even cooking and crispy skin throughout the bird. Removing the backbone and flattening the turkey reduces cooking time and increases the surface area for seasoning and browning. For a large turkey, like a 30-lb. bird, this method is especially effective for a juicy, flavorful result.

Ingredients:

- 1 (30 lb.) whole turkey, thawed
- 1/2 cup unsalted butter, softened
- 1/4 cup olive oil
- Salt and freshly ground black pepper to taste
- 2 tbsp garlic powder
- 2 tbsp onion powder
- 2 tbsp fresh thyme, chopped
- 2 tbsp fresh rosemary, chopped
- 2 tbsp fresh sage, chopped
- 4 cloves garlic, minced
- 2 lemons, halved
- 2 apples, sliced into ½ inch wedges
- 4 celery stalks, chopped
- 4 carrots, chopped
- 4 cups low-sodium chicken or turkey broth
- Fresh herbs like thyme and rosemary (optional)



Tools:

- Poultry shears or sharp kitchen scissors
- Roasting pan with a rack

Instructions:

Thaw:

Make sure your 30 lb. turkey is fully thawed before spatchcocking. A bird this size needs about 6-7 days in the refrigerator to thaw completely.

Preheat the Oven:

Preheat your oven to 450°F (232°C). Spatchcocked turkey roasts at a higher temperature to achieve crisp, golden skin while keeping the meat juicy.

Spatchcock:



Remove the Backbone: Place the turkey breast-side down on a large cutting board. Using poultry shears or kitchen scissors, cut along both sides of the backbone from the tail to the neck to remove it. (Save the backbone for making stock or gravy later!)

Flatten the Bird: Flip the turkey breast-side up and press down firmly on the breastbone with both hands until the bird flattens. You may hear a crack, which is normal.

Tuck the Wings: Tuck the wing tips under the turkey to prevent burning during roasting.

Prepare the Butter Mixture:

Combine the softened butter, olive oil, garlic powder, onion powder, minced garlic, chopped thyme, rosemary, and sage in a small bowl. This mixture will add tons of flavor and help keep the meat moist.

Carefully lift the skin over the turkey breast and legs and spread half of the butter mixture directly under the skin. Rub the remaining butter mixture all over the turkey's surface.

Season:

Generously season the entire turkey (both under and on top of the skin) with salt and pepper.

Stuff the cavity with halved lemons and fresh herbs like thyme, rosemary, and sage for added flavor.

Prepare the Roasting Pan:

Scatter the apples, lemons, onions, chopped celery, and carrots in the bottom of the roasting pan. Pour 4 cups of low-sodium chicken or turkey broth into the pan to keep the bird moist and create flavorful drippings for gravy. Place the rack over the fruits and veggies.

Place the Turkey on a Rack:

Position the spatchcocked turkey, breast-side up, on a roasting rack over the prepared fruits and vegetables in the roasting pan.

Roast:

Place the turkey in the oven and roast at 450°F for 2 ½ to 3 hours, or until the internal temperature reaches 165°F in the thickest part of the thigh and breast.

Rotate the pan halfway through cooking to ensure even browning.

If the skin begins to brown too quickly, tent the turkey with aluminum foil.

Rest:

Once the turkey reaches the proper internal temperature, remove it from the oven and let it rest on a cutting board for 20-30 minutes.

Carve and Serve:



Carve the spatchcocked turkey by removing the legs and wings first, then slicing the breast. Arrange the carved pieces on a serving platter and garnish them with fresh herbs for a beautiful presentation.

Use the drippings from the roasting pan to make a delicious gravy to accompany the turkey.

Cooking Tips:

Use a Meat Thermometer: For a large bird like a 30 lb. turkey, a meat thermometer is essential to check that the turkey is fully cooked without overcooking.

Watch for Browning: If the turkey skin is browning too quickly, covering it loosely with foil will prevent it from burning while allowing the rest of the bird to continue cooking.

Save the Drippings: The drippings from a spatchcocked turkey are packed with flavor, perfect for making a rich, savory gravy.

You can cut cooking time using the Spatchcock method while ensuring even roasting and crispy skin on every bite. This technique is an excellent option for large birds and will surely be a hit at your next holiday feast or family gathering!



Spatchcock Turkey Recipe for a 17 lb. Turkey

Serves 10 people generously or up to 14 people with great side dishes!

Ingredients:

1 (17 lb.) whole turkey, thawed
1/3 cup unsalted butter, softened
2 tbsp olive oil
Salt and freshly ground black pepper to taste
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp fresh thyme, chopped
1 tbsp fresh rosemary, chopped
1 tbsp fresh sage, chopped
3 cloves garlic, minced
1 lemon, halved
1 apple, cut into ½ inch wedges
2 celery stalks, chopped
2 carrots, chopped
2 cups low-sodium chicken or turkey broth



Cooking Instructions:

Thaw:

Make sure your 17 lb. turkey is fully thawed (allow 4-5 days in the refrigerator).

Preheat oven to 450°F.

Spatchcock:

Remove the Backbone: Place the turkey breast-side down on a large cutting board. Using poultry shears or kitchen scissors, cut along both sides of the backbone from the tail to the neck to remove it. (Save the backbone for making stock or gravy later!)

Flatten the Bird: Flip the turkey breast-side up and press down firmly on the breastbone with both hands until the bird flattens. You may hear a crack, which is normal.

Tuck the Wings: Tuck the wing tips under the turkey to prevent burning during roasting.

Prepare Butter Mixture:

Spread the butter and herb mixture under the skin and rub it on the outside as well.

Roast:



Roast the turkey at 450°F for 1 ½ to 2 hours. Check the internal temperature after 1 ½ hours. The turkey is done when it reaches 165°F in the thickest part of the thigh and breast.

Rotate the pan halfway through for even browning.

Rest for 20-30 minutes.



Backbone Gravy Recipe for Turkey

Making gravy using the backbone from a spatchcocked turkey is a fantastic way to create a rich, flavorful gravy that complements your perfectly cooked bird. The backbone adds depth of flavor to the gravy by releasing juices and collagen as it simmers, resulting in a savory sauce that ties your meal together.

Ingredients:

Backbone from your spatchcocked turkey (or additional turkey parts like neck or giblets, if available)
4 cups low-sodium chicken or turkey broth
1 large onion, quartered
2 celery stalks, roughly chopped
2 carrots, roughly chopped
4 cloves garlic, peeled and smashed
2 sprigs fresh thyme
2 sprigs fresh rosemary
2 bay leaves
1/4 cup unsalted butter
1/4 cup all-purpose flour
Salt and freshly ground black pepper to taste
Optional: pan drippings from roasted turkey



Instructions:

Roast the Backbone:

Preheat your oven to **425°F**. Place the backbone in a roasting pan with the quartered onion, celery, carrots, and garlic.

Roast for **30-40 minutes** until the backbone and vegetables are browned. This adds depth and richness to the gravy.

Simmer the Broth:

Once roasted, transfer the backbone and vegetables to a large pot or Dutch oven. Add the thyme, rosemary, bay leaves, and 4 cups of broth.

Bring the mixture to a boil, then reduce the heat and simmer for **45 minutes to 1 hour** to allow the flavors from the backbone to infuse the broth.

Strain the Stock:

After simmering, strain the broth through a fine-mesh sieve into a large bowl or measuring cup. Discard the solids (backbone, vegetables, and herbs).

You should have about **3 to 4 cups** of rich turkey stock.

Make the Roux:

In a medium saucepan, melt **1/4 cup butter** over medium heat. Once melted, whisk in **1/4 cup flour** to create a roux.

Continue whisking for **2-3 minutes** until the roux turns a light golden color, but be careful not to let it brown too much.

Add the Stock:

Slowly pour the strained turkey stock into the roux, whisking continuously to prevent lumps from forming.

Bring the mixture to a simmer and cook for **5-7 minutes** until the gravy thickens. If you want a thinner gravy, add more stock or water.

Enhance with Pan Drippings (Optional):

If you have drippings from your roasted turkey, add them to the gravy for extra flavor. Skim off excess **fat before adding the drippings to the saucepan.**

Season and Serve:

Season the gravy with salt and freshly ground black pepper to taste. If you want it a bit richer, stir in a pat of butter or a splash of cream.

Serve the gravy warm alongside your turkey.

Tips for Perfect Gravy:

- **Consistency:** If your gravy is too thick, whisk in more broth or water until it reaches your desired consistency. If it's too thin, continue simmering until it thickens.
- **Adjust Seasoning:** Taste the gravy before serving and adjust the seasoning as needed. The backbone adds a deep, savory flavor, but you may need more salt, especially if you use low-sodium broth.
- **Make Ahead:** You can make the stock a day ahead and store it in the fridge. On the day of your feast, reheat the stock and make the roux for fresh gravy.



Roasted Turkey Recipe for a 17 lb. Turkey

Ingredients:

1 (17 lb.) whole turkey, thawed
1/3 cup unsalted butter, softened
2 tbsp olive oil
Salt and freshly ground black pepper to taste
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp fresh thyme, chopped
1 tbsp fresh rosemary, chopped
1 tbsp fresh sage, chopped
3 cloves garlic, minced
1 lemon, halved
2 celery stalks, chopped
2 carrots, chopped
2 cups low-sodium chicken or turkey broth



Cooking Instructions:

Thaw:

Allow about 4-5 days to thaw the turkey in the refrigerator.

Preheat oven to 325°F.

Prepare Butter Mixture:

Spread the butter and herb mixture under the skin and rub it over the turkey.

Season:

In a small bowl, mix the softened butter, olive oil, garlic powder, onion powder, chopped thyme, rosemary, sage, and minced garlic. This butter mixture will infuse your turkey with flavor and keep it moist.

Gently lift the turkey's skin from the breast and legs (without tearing it) and spread half of the butter mixture underneath the skin. Rub the remaining butter mixture all over the outside of the turkey.

Generously season the entire turkey (inside and out) with salt and pepper.

Stuff the Cavity:

If desired, stuff the cavity with the onion, halved lemons, and a few sprigs of fresh herbs to add extra moisture and flavor to the turkey as it roasts.

Roast:

Place the turkey in a roasting pan and roast at 325°F for 3 to 3 ½ hours, basting every 30-45 minutes.

Check the internal temperature after 3 hours. The turkey is done when it reaches 165°F in the thickest part of the thigh and breast. Rest for 30-45 minutes.



Perfect Mashed Potatoes Recipe for a Group of 10

These creamy, buttery mashed potatoes are the perfect side dish for any meal, especially for gatherings.

Ingredients:

5 lbs. russet or Yukon Gold potatoes, peeled and cut into large chunks

1 cup (2 sticks) unsalted butter

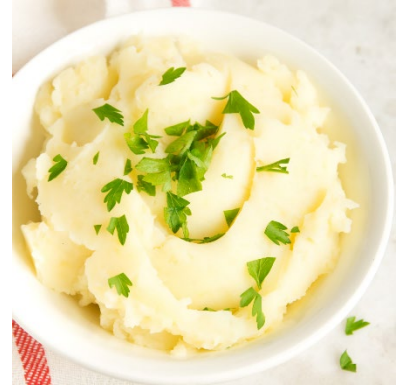
1 1/2 cups whole milk (or heavy cream for extra richness)

1/2 cup sour cream (optional for added creaminess)

Salt, to taste

Freshly ground black pepper, to taste

Optional garnish: chopped chives, parsley, or additional butter



Instructions:

Boil the Potatoes:

Place the peeled and chopped potatoes in a large pot and cover them with cold water. Add a generous pinch of salt to the water.

Bring the water to a boil over medium-high heat, then reduce the heat to a simmer. Cook the potatoes for **15-20 minutes** or until they are fork-tender.

Drain and Mash:

Drain the potatoes well and return them to the pot. Use a potato masher or ricer to mash the potatoes until smooth. (For extra fluffy mashed potatoes, a ricer works best.)

Heat the Milk and Butter:

Heat the milk (or cream) and butter over low heat in a small saucepan until the butter is melted and the mixture is warm. This helps to ensure that the potatoes remain smooth and creamy when you add the milk mixture.

Combine and Season:

Slowly pour the warm milk and butter mixture into the mashed potatoes, stirring to combine. Add the sour cream (if using) and stir until smooth and creamy. Season generously with salt and freshly ground black pepper to taste.

Serve:

Transfer the mashed potatoes to a serving dish and garnish with chopped chives, parsley, or an extra pat of butter if desired. Serve warm.



Perfect Mashed Potatoes Recipe for a Group of 20

When cooking for a larger group of 20-25 people, you'll need to scale up the ingredients. Here's how to do it:

Ingredients:

10-12 lbs. russet or Yukon Gold potatoes, peeled and cut into large chunks
2 cups (4 sticks) unsalted butter
3 cups whole milk (or heavy cream for extra richness)
1 cup sour cream (optional for added creaminess)
Salt, to taste
Freshly ground black pepper, to taste
Optional garnish: chopped chives, parsley, or additional butter



Instructions:

Boil the Potatoes:

Place the peeled and chopped potatoes in a very large pot or divide them into two pots. Cover the potatoes with cold water, adding a generous pinch of salt to each pot.

Bring the water to a boil, then reduce the heat and simmer the potatoes for about **20-25 minutes** or until they are fork-tender.

Drain and Mash:

Drain the potatoes well and return them to the pot(s). Use a potato masher or ricer to mash the potatoes until smooth.

Heat the Milk and Butter:

In a saucepan (or two, if needed), heat the milk (or cream) and butter over low heat until the butter is melted, and the mixture is warm.

Combine and Season:

Slowly pour the warm milk and butter mixture into the mashed potatoes, stirring to combine. Add the sour cream (if using) and stir until smooth. Season generously with salt and freshly ground black pepper to taste.

Serve:

Transfer the mashed potatoes to a large serving dish or several dishes. Garnish with chopped herbs or additional butter and serve warm.



Tips for Perfect Mashed Potatoes:

- **Choosing Potatoes:** Yukon Gold potatoes give a naturally creamy texture, while russet potatoes are fluffier.
- **Don't Overmix:** Overmixing mashed potatoes can make them gummy. Mash gently for a smoother texture.
- **Make Ahead:** You can prepare the mashed potatoes up to a day ahead. Store in the fridge and reheat with a bit of extra butter and milk to keep them creamy.



The Perfect Thanksgiving Stuffing Recipe

Makes one 9"x13" pan

Stuffing (or Dressing, depending on where you're from) is a must-have on the Thanksgiving table. It's savory, flavorful, and packed with delicious herbs and vegetables that complement the turkey and other sides. This classic stuffing recipe combines traditional ingredients like bread cubes, onions, celery, fresh herbs, and butter for the ultimate holiday dish.

Ingredients:

1 lb. loaf of day-old rustic bread (French, sourdough, or a country loaf), cut into 1-inch cubes
1/2 cup unsalted butter (1 stick)
1 large onion, finely chopped
3-4 celery stalks, finely chopped
3 cloves garlic, minced
2 tbsp fresh sage, chopped (or 2 tsp dried sage)
2 tbsp fresh thyme leaves (or 2 tsp dried thyme)
1 tbsp fresh rosemary, chopped (or 1 tsp dried rosemary)
1/2 tsp ground black pepper
1 tsp salt (adjust to taste)
2 1/2 to 3 cups low-sodium chicken or turkey broth
2 large eggs, lightly beaten
Optional: 1/2 cup dried cranberries or 1/2 cup cooked sausage (for extra flavor)



Instructions:

Prepare the Bread Cubes:

Dry the bread: If your bread isn't stale, dry it out by spreading the cubed bread on a baking sheet and toasting it in a 300°F oven for about 15-20 minutes or until dry but not browned. Let it cool completely.

Cook the Vegetables:

Melt the butter in a large skillet over medium heat. Add the chopped **onion** and **celery**, and cook until softened, about 8-10 minutes.

Add the **garlic**, **sage**, **thyme**, and **rosemary**, and cook for another 2-3 minutes, stirring to combine. The herbs will release their fragrant oils, creating a rich base for the stuffing.

Season with **salt** and **pepper**, remove the skillet from the heat and let the mixture cool slightly.

Assemble the Stuffing:

Combine the dried bread cubes with the sautéed vegetable and herb mixture in a large mixing bowl.



Pour in **2 cups of the broth** and toss to combine. The bread should begin to soften slightly. If you like your stuffing moister, gradually add more broth (up to 3 cups) until the bread is softened but not soggy.

Stir in the **lightly beaten eggs**, which help bind the stuffing and give it a cohesive texture.

Optional Add-ins:

Toss in the dried cranberries to add a sweet and tart contrast. At this point, fold in **cooked sausage** for a heartier stuffing.

Bake the Stuffing:

Preheat your oven to **350°F**.

Grease a **9x13-inch baking dish** with butter or non-stick spray. Spread the stuffing mixture evenly in the dish, pressing it down slightly.

Cover the dish with aluminum foil and bake for **30 minutes**. Then, remove the foil and bake for an additional **20-25 minutes** until the top is golden brown and crispy.

Serve:

Let the stuffing cool for 5-10 minutes before serving. If desired, garnish with extra fresh herbs, and enjoy!

Tips for Perfect Stuffing:

- **Use Day-Old Bread:** Dry or day-old bread works best because it absorbs the broth without getting too soggy. If your bread is fresh, toast it in the oven to dry it out.
- **Adjust Moisture:** If you prefer a moister stuffing, add more broth. For a drier stuffing, use less broth.
- **Customize It:** Feel free to get creative with add-ins like cooked sausage, mushrooms, dried fruit (cranberries or raisins), or nuts (pecans or walnuts) for extra flavor and texture.



Fresh Green Bean Casserole

Makes one 9"x13" dish

This recipe uses fresh green beans, a creamy homemade sauce, and a crispy breadcrumb topping for a fresher take on the classic green bean casserole. It's still the comforting dish you know and love but made with wholesome ingredients and no canned soups or fried onions.

Ingredients:

- 2 lbs. fresh green beans, trimmed and cut into 2-inch pieces
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 large onion, thinly sliced
- 3 cloves garlic, minced
- 1 cup mushrooms, thinly sliced (optional)
- 1/4 cup all-purpose flour
- 2 cups whole milk (or half-and-half for extra creaminess)
- 1 cup chicken or vegetable broth
- 1 tsp Dijon mustard (optional, for a hint of tang)
- 1 tsp salt, to taste
- 1/2 tsp freshly ground black pepper
- 1/4 tsp ground nutmeg (optional, for added warmth)
- 1/2 cup grated Parmesan cheese (optional for added flavor)



Crispy Topping:

- 1 cup panko breadcrumbs
- 1/4 cup grated Parmesan cheese
- 2 tbsp unsalted butter, melted
- 1 tbsp fresh parsley, chopped (optional, for garnish)

Instructions:

Prepare the Green Beans:

Bring a large pot of salted water to a boil. Add the trimmed green beans and blanch them for **3-5 minutes** until they are bright green and slightly tender.

Drain the green beans and immediately transfer them to an ice bath (a bowl of cold water with ice) to stop the cooking. Drain again and set aside.

Make the Creamy Sauce:

In a large skillet, melt the **butter** and heat the **olive oil** over medium heat. Add the **sliced onions** and **mushrooms** (if using), and sauté for **8-10 minutes**, or until the onions are soft and golden brown.



Add the **minced garlic** and cook for another **1-2 minutes** until fragrant.

Stir in the **flour** and cook for about **2-3 minutes**, stirring frequently, to create a roux. The flour should be lightly brown but not burn.

Gradually whisk in the **milk** and **broth**, stirring continuously to avoid lumps. Bring the mixture to a simmer and cook for **5-7 minutes** or until the sauce thickens.

Stir in the **Dijon mustard** (if using), **salt**, **pepper**, and **nutmeg** for added flavor. If you want a more decadent sauce, stir in the **grated Parmesan**.

Assemble the Casserole:

Preheat your oven to **375°F**.

In a large mixing bowl, combine the blanched green beans with the creamy sauce and toss to coat.

Transfer the green bean mixture to a greased **9x13-inch baking dish** and spread it out evenly.

Prepare the Crispy Topping:

Mix the **panko breadcrumbs**, **Parmesan cheese**, and **melted butter** in a small bowl until the breadcrumbs are evenly coated and slightly moist.

Bake the Casserole:

Sprinkle the breadcrumb mixture evenly over the top of the casserole.

Bake in the preheated oven for **20-25 minutes** or until the top is golden brown and the sauce is bubbling around the edges.

Garnish and Serve:

Let the casserole cool for a few minutes before serving. Just before serving, sprinkle with chopped parsley for a fresh touch.

Tips for Fresh Green Bean Casserole:

- **Don't Overcook the Green Beans:** Blanching the green beans just until they're tender-crisp helps them stay bright and vibrant in the casserole. The beans will finish cooking in the oven, so don't worry if they're still a little firm after blanching.
- **Customize the Toppings:** Add toasted almonds or crispy bacon to the breadcrumb topping for extra crunch and flavor.
- **Use Different Cheeses:** If you like a cheesier casserole, try mixing in shredded Gruyère or sharp cheddar along with the Parmesan for a more indulgent dish.



Crispy Sweet Potato Casserole with Crumb Topping

This sweet potato casserole has a buttery, cinnamon-spiced crumb topping that will surely be a hit for kids and adults. The sweet potatoes are mashed with a hint of vanilla and brown sugar. At the same time, the crunchy topping adds a delicious texture without being overly sweet. It's a fun twist on the classic dish and a perfect addition to any holiday meal!

Ingredients:

For the Sweet Potato Filling:

4 large sweet potatoes (about 3-4 lbs.), peeled and cubed
1/2 cup unsalted butter, melted
1/2 cup light brown sugar, packed
1/2 cup whole milk or heavy cream
2 large eggs
1 tsp vanilla extract
1/2 tsp ground cinnamon
1/4 tsp salt

For the Crumb Topping:

1 cup all-purpose flour
1/2 cup light brown sugar, packed
1/2 cup unsalted butter, melted
1/2 cup rolled oats
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg (optional)
1/2 cup chopped pecans or walnuts (optional for added crunch)



Instructions:

Prepare the Sweet Potatoes:

Preheat your oven to **350°F**.

Place the peeled and cubed sweet potatoes in a large pot and cover with water. Bring to a boil and cook for **15-20 minutes** until fork-tender. Drain the sweet potatoes and transfer them to a large mixing bowl.

Mash the Sweet Potatoes:

Using a potato masher or electric mixer, mash the sweet potatoes until smooth.

Add the **melted butter, brown sugar, milk, eggs, vanilla extract, cinnamon,** and **salt** to the mashed sweet potatoes. Mix until well combined and creamy. Taste and adjust seasoning if needed (you can add a bit more cinnamon or brown sugar to your liking).



Assemble the Casserole:

Spread the sweet potato mixture evenly in a greased **9x13-inch baking dish**.

Make the Crumb Topping:

In a medium bowl, combine the **flour, brown sugar, melted butter, rolled oats, cinnamon,** and **nutmeg** (if using). Stir in the **chopped nuts** if you're adding them. Mix the ingredients until the topping is crumbly but sticks together when pressed.

Add the Crumb Topping:

Sprinkle the crumb topping over the sweet potato mixture in the baking dish.

Bake the Casserole:

Bake the casserole in the preheated oven for **30-35 minutes** or until the topping is golden brown and crisp and the sweet potatoes are heated through.

Serve:

Let the casserole cool for a few minutes before serving. The topping will stay crispy, making it a fun and delicious side dish that kids and adults love!

Tips for Perfect Sweet Potato Casserole:

- **Make It Ahead:** You can prepare the sweet potato mixture and topping the day before and store them separately in the fridge. When ready to bake, assemble the casserole and bake it fresh.
- **For Extra Crunch:** Add chopped nuts to the topping for a crunchy texture. Pecans or walnuts work exceptionally well and complement the sweetness of the dish.
- **Oats for Kids:** Kids love the texture of oats in the crumb topping—it gives the casserole a sweet, crispy bite that's like a dessert in disguise.



Fresh Cranberry and Orange Relish

This bright and zesty cranberry and orange relish is a refreshing twist on the traditional cranberry sauce. With only a few ingredients, it's easy to make and adds a tangy, sweet burst of flavor to your holiday table.

Ingredients:

- 12 oz. fresh cranberries (about 3 cups)
- 1 large seedless orange, washed and quartered (with peel on)
- 1/2 cup granulated sugar (adjust to taste)
- 1 tbsp honey or maple syrup (optional for added sweetness)
- 1/4 cup pecans or walnuts, chopped (optional for added crunch)
- Pinch of salt (optional, to enhance flavor)



Instructions:

Prepare the Ingredients:

Rinse the fresh cranberries and drain well.

Wash the orange thoroughly and cut it into quarters, leaving the peel on.

Blend the Relish:

Add the fresh cranberries and orange quarters (with peel) to a food processor. Pulse several times to break them down into small pieces.

Add the **sugar** and pulse a few more times until the mixture is finely chopped but still has some texture. You don't want to purée it—chop the ingredients finely.

Adjust Sweetness:

Taste the relish and add more sugar if necessary. If necessary, stir in **honey** or **maple syrup** for additional sweetness.

Add a pinch of salt to enhance the flavors, if desired.

Chill the Relish:

Transfer the relish to a bowl and cover. Chill in the refrigerator for at least **2 hours**, or overnight, to allow the flavors to meld together.

Optional Add-Ins:

If you want extra texture, stir in chopped **pecans** or **walnuts** before serving.

Tips for Perfect Cranberry and Orange Relish:

- **Balance the Sweetness:** Cranberries are naturally tart, so adjust the sugar level to your taste. Start with 1/2 cup and add more if needed.
- **Make Ahead:** This relish improves as it sits, so feel free to make it the day before your meal. It will keep well in the fridge for up to a week.
- **Variations:** For a festive twist, add a handful of pomegranate seeds, a splash of orange liqueur (like Grand Marnier), or a sprinkle of cinnamon.

